

# Wisconsin Food Code FACT SHEET

## Demonstration of Knowledge

**A Person in Charge (PIC) is the individual at a food establishment who is responsible for the operation. The permit/license holder can be the PIC or can designate a PIC. A PIC needs to be present at the food establishment during all hours of operation.**

**During inspections and upon request, the PIC should demonstrate to the Regulatory Authority knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point (HACCP) principles, and the requirements of the Wisconsin Food Code (WFC).**

**Items that may need to be described, stated, or explained:**

- How poor employee hygiene practices can contribute to food borne disease
- What the PIC should do when an employee has been diagnosed with a food borne disease
- Food borne disease symptoms
- How maintaining time and temperature of potentially hazardous food (Time/Temperature Control for Safety Food) (PHF/TCS) can prevent food borne disease
- The hazards of eating raw or undercooked meats, poultry, eggs or fish
- Temperature and time requirements needed for safe cooking of PHF/TCS (i.e. meat, poultry, eggs and fish)
- Temperature and time requirements needed for safe refrigerated storage, hot holding, cooling, reheating of PHF/TCS
- How managing and controlling cross contamination, hand contact with ready to eat food, handwashing, and the cleanliness and maintenance of the food establishment can prevent foodborne disease
- Foods identified as major food allergens and the symptoms in a sensitive individual who has an allergic reaction
- How providing equipment that is adequate and in good condition can help with food safety
- Procedures for cleaning and sanitizing utensils and food contact surfaces of equipment
- Identifying the water source and the requirements to maintain safe water
- Poisonous or toxic materials found in the food establishment and the correct procedures for storage, use, and disposal
- Critical control points in the operation and how they can contribute to the transmission of foodborne illness if left uncontrolled
- How to comply with a HACCP plan if it's required, an approved procedure, or a risk control plan
- Responsibilities, rights, and authorities assigned by the WFC to food employees and the regulatory authority
- How food employees can comply with the reporting responsibilities and exclusions or restrictions

Meeting the “Demonstration of Knowledge” requirement may include answering questions or properly describing safe food-handling issues during the course of the inspection, complying with the WFC by having no violations of priority items, or being a certified food manager.



**Wisconsin Department of Trade,  
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